

LANCASTER COUNTY
COOK I

NATURE OF WORK

This is routine, entry level work preparing food in a large facility.

Work involves preparing cereals, eggs, fruits, vegetables, meats, soups, salads, sandwiches, desserts, pastries and breads according to recipes and predetermined daily menus; and cleaning fruits and vegetables for storage. Work also involves operating, maintaining and cleaning equipment utilized in food preparation including mixers, grinders, slicers, steamers, blenders, ranges, convection ovens, grills, steam kettles and pipes, refrigerators and related equipment. Work is performed under the general supervision of an administrative or technical superior with work reviewed in the form of results achieved. Supervision may be exercised over subordinate food service workers.

EXAMPLE OF WORK PERFORMED

Prepare various types of food including cereals, eggs, fruits, vegetables, meats, soups, salads, sandwiches, desserts, pastries and breads according to recipes and predetermined daily menus; serve various foods and supply serving line with needed items as required; cover and store leftovers.

Operate, maintain and clean equipment utilized in food preparation including mixers, grinders, slicers, steamers, blenders, ranges, convection ovens, grills, steam kettles and pipes, refrigerators and related equipment.

Clean fruits and vegetables before storing/serving.

Prepare food for special functions including brunches, luncheons, picnics and parties.

Lift and transport up to fifty pound containers of hot liquids, canned goods, boxed meats, and other food items.

Open food service facility as assigned; reassign subordinate staff as needed to ensure necessary food preparation and serving.

DESIRABLE KNOWLEDGES, ABILITIES, AND SKILLS

Some knowledge of food preparation and storage methods as well as equipment utilized in large volume food preparation.

Some knowledge of the care and cleaning of kitchen equipment.

Some knowledge of health, sanitation, nutritional and safety practices involved in large volume food preparation.

Ability to prepare large and varied quantities of food items using large quantity recipes.

Ability to understand and effectively carry out routine oral and written instructions.

Ability to perform moderately heavy lifting.

Ability to establish and maintain effective working relationships with co-workers.

Ability to communicate effectively both orally and in writing.

Ability to perform routine mathematical calculations.

Skill in the operation of food preparation utensils and equipment.

DESIRABLE TRAINING AND EXPERIENCE

Graduation from senior high school or equivalent plus some experience in food preparation methods in a food service facility.

MINIMUM QUALIFICATIONS

Completion of junior high school with some experience in food preparation methods; or any equivalent combination of training and experience which provides the desirable knowledges, abilities and skills.

NECESSARY SPECIAL REQUIREMENTS

Employees in this class working at Lancaster Manor must meet such physical and health requirements necessary for employment in a licensed skilled and intermediate care facility as required by the State of Nebraska.

Employees in this class working in the Corrections Department must meet such physical, age, health and criminal history requirements necessary for employment in a correctional facility as required by the State of Nebraska.

Approved by: _____
Department Head

Personnel Director

Revised: 10/96